

EDEN

ROC

BAR





Our cocktail menu is the result of working across Europe for many years, creating new visual and unique taste experiences which use high quality, natural ingredients. We take pride in creating our own ingredients and garnishes, including syrups, bitters and foams, to provide an unforgettable sensory experience for our guests. There has never been a more important time to celebrate the past and therefore we have selected some of the great classics that have characterised our lives.



Leo Zoccali


Leo Zoccali


Bar Manager, Eden Roc Bar

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Moving Mountains Gerichte stützen sich auf jüngste Erkenntnisse der Ernährungswissenschaft. Die Basis sämtlicher Gerichte: rein pflanzlich – mit wildwachsenden Zutaten sowie vollwertigen Zucker und Vollkorn, anstelle von raffiniertem Zucker und Weissmehl. Nährstoffreich, leicht verdaulich, auf die Region bezogen – und doch diktieren Geschmack und Aromen jede Mahlzeit. Halten Sie Ausschau nach folgendem Symbol: 

Moving mountains dishes are backed by the latest findings in nutritional science. The ingredients are entirely plant-based, sourcing such gems as wild foraged foods. As a replacement to refined sugars and white flour, solely whole foods are used. Dictated by taste and flavor an easily digestible, full of nutrients and locally inspired dish. Look out for the following symbol:: 

MOVING MOUNTAINS

Lillet Blanc, Pear Juice, Homemade Cinnamon Syrup,
Fresh Lemon Juice, Fresh Orange Juice, Mendrisio Tonic Water

CHF 21

VIRGIN MOVING MOUNTAINS

Ginger, Rosemary, Honey, Lemon, Naturally Cloudy Apple Juice, Soda

CHF 16

FLORAL DRINKS

FROM VICKY WITH LOVE

In December 2016, Leo was working in a London hotel opposite Talbot Square.

On Christmas Eve he stayed the night at the hotel after work. As he slept, he dreamt of sitting on a bench in the gardens opposite the hotel with two women - one dressed in white and the other in black. The woman in white introduces herself as Victoria and asks Leo to pay her homage by creating a drink for her.

He smiles and accepts but the woman dressed in black urges him not to do it because there is only one drink for a queen... a Bloody Mary. Leo awoke the next morning smiling about his dream of two queens but was soon to notice that on the bedside table lay a piece of white bridal fabric. He will never understand what happened, but he has fulfilled his promise with this cocktail.

Gin Lane 1751 Old Tom, St Germain Elderflower Liquor, Lemon,
Homemade Elderflower Syrup, Acquafaba, Homemade Ascona Bitter

CHF 21

THE TAMING OF THE SHREW

A tribute to one of the most beautiful Shakespearean works, The Taming Of The Shrew has a final note of surprise from the rum infused saffron that reflects the turbulent relationship between Katherina and Petruchio. Intriguing in its simplicity with a contradictory finish that mirrors the ending of the work itself. Sublime!

Bacardi White Rum infused with Taliouine Saffron, Lime,
Homemade Passionfruit Syrup, Acquafaba

CHF 21

SECRET GARDEN

Our team has created a refreshing cocktail, perfect for summer by the Lake. Starting with a Ciroc Watermelon base, mystical Pierre Ferrand triple sec from the very own secret garden, shaken and infused with cucumber, homemade sugar syrup and fresh lime juice, topped with our cucumber air.

Grey Goose Orange Vodka, Pierre Ferrand Triple Sec,
Homemade Sugar Syrup, Fresh Cucumber, Lime, Cucumber Air

CHF 21

SINGING IN SORRENTO

The Sorrento lemon is elevated by the freshness of the basil. A drink dedicated to Southern Italy that is close to Leo's heart and showcases the strong bond with his homeland. An Aperitif that was made for long afternoons on the terrace, dreaming of singing along the streets of Sorrento with our drink in hand.

Limoncello Di Sorrento, Lemon Juice,
Basil Leaf, Homemade Basil Syrup,
Prosecco

CHF 21



TSCHUGGEN HOTEL GROUP SIGNATURE COCKTAILS

Discover the variety of our houses with the
signature cocktails of the Tschuggen Hotel Group.

*Entdecken Sie die Vielfalt unserer Häuser mit den
Signature Cocktails der Tschuggen Hotel Group.*

APPLE IN THE SKY

CARLTON HOTEL

„EIN LEICHT PRICKELNDER COCKTAIL
MIT DEM DUFT VON WINTER UND WÄRME“

Champagne Louis Roederer, Apple Juice,
Honey, Cinnamon Schnapps

CHF 19

REMEMBER EDEN

HOTEL EDER ROC

„DER NAME SAGT SCHON ALLES ERINNERN SIE SICH
MIT DIESEM COCKTAIL AN DAS PARADIES!“

Bisbino Gin, Red Port, Jsotta Rosso,
Campari, Orange Zest

CHF 19

BLACKBERRY

TSCHUGGEN GRAND HOTEL

„EIN "BEERENSTARKER" APERITIF MIT SPARKLE“

Champagne Louis Roederer, Vodka,
Chambord, Blackberries, Raspberries, Lime, Vanilla

CHF 19

PEAR CRANBERRY GINGER MULE

VALSANA HOTEL & APPARTMENTS

„DER PERFEKTE DRINK FÜR KÜHLE TAGE
UND IM OHR DAS KNISTERNDE HOLZ DES OFFENEN FEUERS“

Xellent Vodka, Pear Juice, Cranberry Juice,
Ginger Beer, Lime Juice, Rosemary

CHF 19

HOTEL EDEN ROC

SIGNATURE COCKTAILS

AMAZING LAKE

Our Bartenders Team have created Eden roc signature dessert cocktail. A smooth, light and sumptuous blend of Vecchia Romagna infused with tonka beans, Baileys, Mozart dark chocolate and cream. This beautiful twist on a chocolate martini is then topped off with a homemade meringue created by our Head Pasty

Vecchia Romagna Etichetta Nera Infused with Tonka Beans,
Baileys, Mozart Dark Chocolate, Double Cream, Walnut Bitter

CHF 21

OPERATION SUNRISE

Our bar team have created a complex and authoritative drink, which is mixed and then aged for three months in oak barrels. On March 19th 1945 during the bank holiday "San Giuseppe" the Operation Sunrise took place in Ascona and precisely in our Casetta which put an end to the hostilities of Word War II.

If we reveal the secret recipe, we will have to make you disappear....

CHF 21

MR MORRIS IN PARIS

The creation of this drink took place in 2018 in Paris. On a business trip, Leo was in a bar and asked for a Pisco Sour. The barman explained that he only had half a portion of Pisco. It was then that Leo asked to use half Pisco and for the other half, a sweet French wine. A tribute to the greatest of the Sours and to Mr Morris, the creator of the Pisco Sour.

Capel Pisco, Sauternes Wine, Lime Juice, Champagne Reduction, AcquaFaba, Homemade Ascona Bitter

CHF 21



MC 19 MOUNTAINS

Lillet Blanc, Pear Juice,
Homemade Cinnamon Syrup,
Fresh Lemon Juice, Fresh Orange Juice,
Mendrisio Tonic Water

CHF 21

VIRGIN MOVING MOUNTAINS

Ginger, Rosemary, Honey, Lemon,
Naturally Cloudy Apple Juice, Soda

CHF 16



PERE LABAT

This cocktail was created in honour of the man who began to distil the rum in Martinica. At the end of the 1600s in Martinique, a French friar named Jean Baptiste Labat produced the first batch of sugar cane brandy, using a Charentaise-type still originating from Cognac. The Rum used still retains its original features.

JM Martinica Rum Agricole XO,
Carpano Antica Formula Vermouth,
Cherry Liquid, Pear Juice,
Supasawa, Cherry Foam

CHF 21

TODO EL DIA

A twist on a classic margarita. The citrus taste is still at the forefront of this cocktail, but inventive elements make it stand out from the crowd. Sweetness is balanced with homemade orange marmalade and Maldon Sea Salt is served on the side – taste the salt before a sip of the cocktail to create an exciting new way of enjoying this classic. All hours for any occasion.

José Cuervo Tequila Blanco, Pierre Ferrand, Lime Juice,
Pinkgrape Fruit Juice, Orange Marmalade, Maldon Salt

CHF 21

THE ULTIMATE MAVERICK

We have created a refreshing twist on the legendary Maverick Martini. Blending the traditional flavours of passion fruit and Vodka base, we have created a sumptuous foam of Prosecco and orange that replace the classic side shot.

Absolut Vodka, Passoa, Homemade Passion Fruit Syrup, Pineapple Juice,
Passion Fruit Juice, Lime Juice, Prosecco Orange Foam

CHF 21





MASTERPIECES

AVIATION

The beginnings of aviation and the proud conquest of the sky coincide with the beginning of pioneering mixing where the barman's imagination was the basis of everything. This cocktail was first created in an aviation officer's club, which honored the English pilots who returned to the ground after the bloody and heroic aerial clashes of the First World War. It is said that it was often used as a commemorative cocktail to toast their return and the memory of their fallen comrades.

Bombay Sapphire Gin, Maraschino, Lemon, Violet Liqueur

CHF 19

BOULEVARDIER

The cocktail was presumably invented by Harry MacElhone; one of the greatest barmen in history, for Erskine Gwynne at Harry's Bar in Paris. The cocktail was then cemented in his history by the book "Barflies and Cocktails" published in 1927. Like Harry, who was an American expat who bartended during prohibition in Europe, the American writer Erskine was also an expat, and was also in Paris for work at the time of the cocktail creation. His fame came from being the nephew of the magnate Alfred Vanderbilt and for publishing the fashion magazine; Boulevardier - which this cocktail is subsequently named after.

Maker's Mark Bourbon Whisky, Bitter Campari, Red Vermouth

CHF 19

CLOVER CLUB

"Who enters here leaves care behind, leaves sorrow behind, leaves petty envies and jealousies behind." This is the beautiful motto of the Clover Club, the exclusive club of the Hotel Bellevue-Stratford, Philadelphia. The club was born in an effervescent cultural environment by an elite group of Philadelphia journalists who met at the hotel from 1880s to 1920s. It is said that the mix was invented by the bartenders and it soon became the house cocktail. By 1900s it was being sold in hotels like the Plaza in New York City.

Bombay Sapphire Gin, Fresh Raspberry, Lemon, Homemade Sugar Syrup, Egg White

CHF 19

COSMOPOLITAN

Originating from the gay community of Provincetown, Massachusetts, under the name of Stealth Martini. The pink colour given by the cranberry in this cocktail serves to diversify this classic from the other Martinis and gives a feminine touch to the "King of Cocktails". It is said that the dose of cranberry was initially free poured; in fact, legend has it the barman was to pour until the customer would exclaim "What a beautiful rose!!". In 1970 the name was officially changed to Cosmopolitan.

Absolut Vodka Citron, Cointreau, Cranberry Juice, Lime Juice

CHF 19



DAIQUIRI

Dating back to 1896, it is said that it was invented by two American mining engineers called Cox and Pagliughi who worked in Cuba. They were waiting for a great chief to visit the iron mine and decided, given the importance of the guest, to serve a welcome drink. Having only rum of dubious quality, they mixed it with the only things they had: brown sugar, lime juice and ice. They chose to name it after the magnificent beach near the mine called Daiquiri.

Bacardi White Rum, Lime, Homemade Sugar Syrup

CHF 19

LAST WORD

The Last Word cocktail first appeared in Ted Saucier's 1951 cocktail book *Bottoms Up!* In it, Saucier states that the cocktail was first served around 30 years earlier at the Detroit Athletic Club and later introduced in New York by Frank Fogarty. Since the creation of the drink was in the early years of the prohibition (1919-1933), it is typically considered a prohibition era drink. However, later research into the archives of the Detroit Athletic Club by John Frizell revealed that the drink was actually slightly older, predating the prohibition era by a few years. It was found to have been already advertised on the club's 1916 menu for a price of 35 cents (about \$8.22 in 2019 currency) - making it the club's most expensive cocktail at the time!

Tanqueray Gin, Maraschino Liquor, Chartreuse Vert, Lime

CHF 19

MANHATTAN

Like so many cocktails, the origins are lost in time and several creators have tried to claim ownership. One of the most popular stories is that the drink was invented for a banquet hosted by Lady Randolph Churchill, mother of Winston Churchill and known then as Jennie Jarome, in honour of presidential candidate Samuel J. Tilden. The cocktail appealed so much to a noble English lord, who wanted to know who created the cocktail. Once introduced to Jennie, he fell in love and from their union was born Sir Winston Churchill.

Jim Beam Rye Whisky, Antica Formula, Angostura Bitters

CHF 19

MAI TAI TRADER VIC

Mai Tai translates from Tahitian as "the best". Like all great cocktails, the birth of the drink is disputed – by the two creators of tiki culture. The first is Don Beach, owner of the "Don Beachcomber" and the second is his business rival "Trader Vic" who opened a tiki bar at the Westling Hotel in Seattle. The original recipe dates back to 1944 – dark rum with a dash of rock candy sugar syrup, fresh lime, orange liquor and a branch of mint to garnish. It wasn't until 1997 that white rum was introduced to the cocktail that we know and love today.

Myers's Jamaican Dark Rum, White Rum Agricole Martinica, Cointreau, Lime, Orgeat Syrup

CHF 19

Negroní Trolly

NEGRONI

Created in 1919 at the Casoni Bar in Florence by Count Camillo Negroni, an inveterate drinker and lover of the good life. What is certain is that the Count did not like the added soda water to dilute the Americano, the most popular drink at the time. It is said that one day the Count approached the barman, whispered something in his ear, to which he immediately set to work. At the end of the mysterious mixing he passed the drink under the table and said: "Here is his Americano... Mr. Negroni". Some enquiring customers asked what the Count requested, and the barman confessed that he asked him each time to "Add also a good dose of gin"

Tanqueray Gin, Campari, Antica Formula

CHF 19

MARGARITA

One of the great classics that over the years has earned the name of "Bebida Nacional" by the Mexicans – their national beverage and spirit, Tequila. This drink once again demonstrates the barman's romantic soul. The Margarita was born in honour of the star of the Hollywood cinema, Marjorie King. Its creator is the barman, Carlos "Danny" Herrera, and legend has it that the barman was in love with Marjorie and created the drink in honour of her. The reality was slightly less romantic – Marjorie claimed to be allergic to gin and asked the barman to replace the gin with tequila in a traditional White Lady. The drink was a huge success with the regulars of the bar and so the Margarita was born.

José Cuervo Tequila Blanco, Cointreau, Lime

CHF 19

OLD FASHIONED

A great classic invented in 1900 not in a bar but in a Kentucky living room. The drink was created to dilute the taste of smuggling whiskey with soda and sugar. The angostura gives a fine spiciness and the bitter tendency that characterises the drink and helps to make up for the taste of the whiskey of that time. The drink became so famous that even the glass it is served in was later called by the same name as the cocktail.

Maker's Mark Bourbon Whisky, Sugar, Soda, Angostura Bitters

CHF 19





MARTINIS

DRY MARTINI

Eden Bar celebrates the King of Cocktails with a list that looks back to the history of this iconic cocktail. We use Tanqueri 10 and Noilly Prat to create our perfect combination and on request some of our bitters and tincture. Our Martinis are served with stuffed olives created by our Bar Team for a complete experience.

CHF 22

DIRTY MARTINI

It was President Roosevelt's favourite aperitif that he offered Stalin on the occasion of the post-war Yalta summit. States with certainty out of the imagination of Franklin Delano Roosevelt, at the beginning of his term, one of the first laws he signed was the revocation of prohibition. The first president to consume a legal Martini, his favourite cocktail, was appointed at the White House.

CHF 22

VESPER MARTINI

Shaken, not stirred. What else?

CHF 22

HEMINGWAY

Let's start with the preparation of the cocktail and not its history; as we believe it has the real characteristics of a true ritual. In a Hemingway cocktail, the dry vermouth is poured into a mixing glass filled with crushed ice and mixed repeatedly to cool the container. The contents are then discarded, retaining the ice with the strainer, so that only the aroma of the dry vermouth remains on them. This operation is known as 'in and out'. Following that, gin is poured, cooled, and served with the ice. Winston Churchill considered this cocktail a favourite of his and its preparation became a ritual. So, the story goes, Churchill would put a bottle of dry vermouth on ice before preparing his Martini, and to cool his gin he took the cubes from the ice bucket stating that "this flavouring was more than enough!"

CHF 22

GIBSON

Yet another variation on the Martini cocktail this mix is decidedly dry and comes close to the previous cocktail, Hemingway. What differentiates this cocktail from Hemingway is the garnish of a pickled onion. The drink has many interesting legends about its creation; firstly, is that it was invented at the Player's Club in New York, for the American artist Charles Dana Gibson, a graphic artist known for creating the Gibson Girl, an iconographic representation of American beauty. The artist challenged the local barman, Charlie Connolly, to increase the quality of the much renowned Hemingway Martini cocktail. He answered that a perfect recipe could not be improved and so he simply changed the garnish.

CHF 22

SOURS

Page dedicated to one of the Masterpieces of the international history of the world of Mixologist. Perfectly balanced drinks between citric acidity and sweetness, soft due to the use of aquafaba that we use instead of egg white.

Choose your distillate or liqueur and the method of preparation: spirits, citric, sugar, bitter ... On the rocks or straight up.

Diese Seite ist einem der Meisterwerke der internationalen Geschichte der Welt der Mixologen gewidmet. Perfekt ausgewogene Drinks zwischen Zitronensäure und Süße, weich durch die Verwendung von Aquafaba, das wir anstelle von Eiweiß verwenden. Wählen Sie Ihr Destillat oder Ihren Likör und die Art der Zubereitung: Spirituosen, Zitronensäure, Zucker, Bitter... On the rocks oder straight up.

PISCO

CHF 19

WHISKY

CHF 19

FRANGELICO

CHF 19

NEW YORK

CHF 19

RUM

CHF 19

APEROL

CHF 19

CAMPARI

CHF 19

DI SARONNO

CHF 19



THE ITALIAN JOB

A page dedicated to the Italian Way of drinking. Bitter meets Vermouth creating a myriad of flavours, olfactory and gustatory scenarios. Dinging Italian, the perfect combination for the history of the aperitif par excellence.

Eine Seite, die der italienischen Art zu trinken gewidmet ist. Bitteres trifft auf Wermut und kreiert eine Vielzahl von Aromen, Gerüchen und Geschmacksszenarien. Das ist die perfekte Kombination für die Geschichte des Aperitifs der Spitzenklasse.

AMERICANO

Campari, Antica Formula, Soda

CHF 19

IL CONTE IN CANTINA

Bisbino Gin, Campari, Riduzione Di Barbera, Antica Formula

CHF 19

IT'S WONDERFUL

Campari, Antica Formula, Chinotto

CHF 19

MI-TO

Campari, Punt e Mes

CHF 19

MR OLIVER AT WINDOW

Campari, Rabarbaro Zucca, Ginger Ale, Orange Bitter

CHF 19

NEGRONI

Tanqueray Gin, Campari, Antica Formula

CHF 19

NEGRONI BIANCO

Tanqueray Gin, Biancosarti, Vermouth Bianco

CHF 19

SBAGLIATO

Campari, Antica Formula, Prosecco

CHF 19



CHAMPAGNE SIGNATURE

BELLINI

White Peach, Champagne

CHF 25

FRENCH 75

Gin Bombay Sapphire, Lemon Juice, Sugar Syrup, Champagne

CHF 25

MIMOSA

Orange Juice, Champagne

CHF 25

ROSSINI

Strawberries, Champagne

CHF 25

TESTA ROSSA

Raspberries, Champagne

CHF 25



SPRITZ SIGNATURE

APEROL SPRITZ

Aperol, Prosecco, Soda

CHF 17

CAMPARI SPRITZ

Campari, Prosecco, Soda

CHF 17

HUGO

Elderflower Syrup, Peppermint, Prosecco, Soda

CHF 17

ROMAN'S SPRITZ

Italicus, Prosecco, Olives

CHF 17

HEALTHY COCKTAILS



AFTER MIDNIGHT

Seedlip Spiced 94, Coffee,
Caramel Syrup, Condensed Milk

CHF 15

BERRYBOOST

Red and Black Fruit

CHF 15

ITALIAN HIGHBALL

Lyre's Spritz, Schweppes Tonic, Soda Water

CHF 15

LA BOUQUERIA DE BARCELONA

Raspberries, Pineapple Juice, Passion Syrup,
Passion Fruit Juice, Coconut Cream, Lime

CHF 15

MARRAKECH

Mint Syrup, Fresh Cucumber,
Eldelflower Syrup, Lemon Juice, Lemonade

CHF 15

PINK QIN FIZZ

Lyre's Dry, Lyre's Italian Orange,
Tonic Water, Fever Tree Raspberry

CHF 15

THE BEACH

Pineapple Juice, Lemon Juice, Orgeat, Soda

CHF 15

TICINO'S TONIC

Seedlip Garden 108, Tonic Syrup,
Mendrisio Tonic Water

CHF 15

ALTERNATIVE LEMONADES

We use fresh products from our region to make natural syrups.

Lemon, mint, basil or cucumber lemonades:
refreshing drinks for an afternoon in the sun in our pools.

*Wir verwenden frische Produkte aus unserer Region,
um natürliche Sirupe herzustellen. Zitronen-, Minz-, Basilikum-
oder Gurkenlimonaden: Erfrischende Getränke für einen
Nachmittag in der Sonne in unseren Pools.*

CLASSIC

CHF 14

PASSION FRUIT

CHF 14

BASIL

CHF 14

CUCUMBER

CHF 14

MINT

CHF 14

RASPBERRY

CHF 14



THE EDEN BAR GIN

CLASSIC GIN

Bombay Sapphire (UK)

Its name originates from the popularity of gin in India during the British Raj and "Sapphire" refers to the violet-blue Star of Bombay on display at the Smithsonian Institution. Bombay Sapphire is marketed in a flat-sided, sapphire-coloured bottle that bears a picture of Queen Victoria on the label. (40%)

CHF 15

Tanqueray Dry (UK)

Tanqueray London Dry Gin is the original variant of Tanqueray, launched in 1830; the key botanicals are juniper, coriander and angelica root. A high quality gin. (43.1%)

CHF 15

Tanqueray no. Ten (UK)

Tanqueray No. TEN takes its name from 'Tiny Ten', the nickname of the small copper pot still where every drop is produced, but there is nothing minor about its flavour. The only gin made using whole citrus fruit, including white grapefruit, lime, and orange, along with juniper, coriander, and a hint of chamomile flowers. (47.3%)

CHF 17

Oxley Gin (UK)

As enthusiasts of all things science-y, we're big fans of Oxley Gin. It's distilled under vacuum - the distillate boils at -5 degrees Celsius, and re-condenses at -100 Celsius. This scientific wizardry captures some subtle, delicate flavours from the botanicals that might be lost when distilling in the usual way (y'know, with heat and all that). (47%)

CHF 19

Sipsmith Gin (UK)

this artisanal gin in a very small batch is flavoured in moderation to bring out the natural qualities of the spirit. Distilled in a wonderfully compact pot still/column still combination called Prudence, Sipsmith embodies distillation on a truly artisanal scale. At the time of its installation, Prudence was the first copper still in London for over 200 years. (41.6 %)

CHF 17

Opikr Oriental Spiced Gin (UK)

A London Dry Gin made with botanicals from along the traditional spice route that led back to the UK. Indonesian Cubeb berries, Indian black pepper and Moroccan coriander are all used in this gin, launched by Quintessential Brands in 2013. (40%)

CHF 17

MEDITERRANEAN AND FLORAL GIN

G'Vine Floraison (FR)

Produced in the French region of Cognac, G'Vine is a hint as to what this unique gin contains. It's actually infused with Ugni Blanc grape, as well as some more standard botanicals including ginger root, liquorice, cardamom, cassia bark, coriander, cubeb berries, nutmeg, lime and even a bit of juniper. (40 %)

CHF 18

Malfy Gin Rosa (IT)

This exceptional Italian gin is built around the exceptional Sicilian pink grapefruit and also has a hint of rhubarb. This should make for incredible summer drinks (40%)

CHF 18

Gin Mare (SP)

Gin Mare is a Mediterranean Gin which combines botanicals from various cultures around this region to create an unusual and distinct character. It includes botanicals like Basil from Italy, Thyme from Greece, Romero from Turkey and Citrus from Spain. (42.7%)

CHF 18

Le Tribute (SP)

Le Tribute Gin is the freshest release to pour from the stills of Destileries MG, a family run distillery in Vilanova, a quaint fishing village based around 50km from Barcelona. The Gin has an incredibly bright, citrus nose. It's fleshy and fruity, with the lime, lemon, grapefruit and orange. (43%)

CHF 18

Roku (JP)

A complex Japanese gin with refreshing yuzu citrus top notes and a spicy shansho pepper twist. Roku means 'six' in Japanese and refers to the six local, seasonal botanicals which complement eight traditional gin botanicals and give this spirit a distinctly Japanese character. The Japanese botanicals are: sakura flower (cherry blossom), sakura leaf, sencha tea, gyokuro tea, sansho pepper and yuzu peel. (43%)

CHF 17

CONTEMPORARY GIN

Bisbino (CH-Ticino)

This Gin is intimately linked to the mountain it is named after, Monte Bisbino, which is the inspiration for its history, its character and its structure. (40%)

CHF 16

Brockmans (UK)

Created by a group of friends with a passion for gin and an array of drinks industry experience! Botanicals are soaked in pure grain spirit for several hours before distillation in a 100-year-old traditional copper still. Expect exquisite aromas of coriander, blueberry, blackberry and, of course, juniper. (40%)

CHF 19

Hendrick's (UK)

Hendricks is an iconoclastically produced small batch gin distilled in Ayrshire, Scotland. The unusual distillation process combined with the oddly delicious set of infusions yields a one-of-a-kind gin that is passionately loved by a tiny yet growing handful of individuals all over the world. (41.40%)

CHF 20

Monkey 47 Gin (D)

Most people who have tried this gin would rate it as one of the best gins in the world. Monkey 47 is made from 47 different botanicals and is also bottled at 47%.

Smooth, complex and full of flavor

CHF 20

OPEN WINES

CHAMPAGNES 10CL

Collection Chardonnay / Pinot Noir / Pinot Meunier 22
Roederer, Reims

Rosé Vintage Brut Pinot Noir / Chardonnay 27
Roederer, Reims

PROSECCO 10CL

Paolo Basso & Marsuret DOC 12
Az. Marsuret, Treviso

WHITE WINES 10CL

Contrada Eden Roc Edition TI DOC Bianco di Merlot 9
Brivio, Mendrisio

VINATTIERI BIANCO TI DOC CHARDONNAY / SAUVIGNON 13
VINATTIERI TICINESI, LIGORNETTO

PINOT GRIGIO COLLIO DOC PINOT GRIGIO 14
VENICA & VENICA, DOLEGNA DEL COLLIO

ROSÉ WINE 10CL

Château de Selle AOC Cab. Sauv. / Grenache / Cinsault / Syrah 13
Domaine Ott, Taradeau

RED WINES 10CL

Libero TI DOC Merlot 14
Brissoni, Verscio

EDIZIONE 5 AUTOCTONI 12
MONTEPULCIANO / PRIMITIVO / SANGIOVESE / NEGROAMARO / MALVASIA
FARNESE, ORTONA

APERITIF & BITTER

	Vol. %	4cl
Antica Formula	16.5	12
Aperol	15	12
Appenzeller	29	12
Averna	29	12
Braulio	21	12
Campari	23	12
Campari Cask Tales	25	19
Cynar	16.5	12
Fernet Branca / Menta	39	12
Jagermeister	35	12
Martini Bianco / Dry / Rosso / Rosé	23	12
Jsotta Vermouth Bianco / Rosso	17	12
Montenegro	23	12
Pastis 51	45	12
Pernod Ricard	40	12
Pimm's No 1	25	12
Punt e Mes	16	12
Ramazzotti	30	12
Underberg (2cl)	44	12

PORTO & SHERRY

	Vol. %	5cl
Sandeman White Port	19.5	12
Taylor's Tawny 10 Years	20	14
Taylor's Tawny 20 Years	20	18
Taylor's Tawny 30 Years	20	28
Taylor's Tawny 40 Years	20	38
Dry Sack Medium	19.5	12
Harvey Bristol Cream	17.5	12
Lustau Pedro Ximénez	17	16
Tio Pepe Dry	15	12

GRAPPE TICINESI

	Vol. %	2cl
Gewürztraminer - Tenimento Dell'ör	45	12
Mele cotogne - Tenimento Dell'ör	48	12
Ticinese - Tenimento Dell'ör	45	12
Basilico - Tenimento Dell'ör	25	12
Lamponi - Tenimento Dell'ör	25	12
Nocino - Tenimento Dell'ör	30	13

ACQUAVITI

	Vol. %	2cl
Dettling Kirsch Reserve	41	12
Fassbind Vieille Prune	40	12
Morand Abricotine	43	12
Morand Mirabelle	43	12
Morand Williamine	43	12
Schladerer Himbeergeist	42	12
Schladerer Williams	40	12

GRAPPE ITALIANE

	Vol. %	2cl
Berta Bric Del Gaian	43	24
Berta Roccanivo	43	24
Berta Magia	43	25
Brunello Banfi	45	20
Eligo dell'Ornellaia	42	22
Gaia & Rey Barbaresco	45	18
Jacopo Poli Morbida	40	16
Jacopo Poli Traminer	40	16
Nonino Fragolino	45	21
Tignanello	42	20
Nonino Riserva 8 anni	43	22

COGNAC

	Vol. %	2cl
Courvoisier V.S.O.P	40	16
Davidoff Extra	43	28
Hennessy Very Special	40	16
Hennessy X.O.	40	28
Hennessy Paradis Extra	40	48
Hine Cigar Reserve	40	22
Hine Grand Champagne 1950	40	38
Martell Cordon Bleu	40	26
Ménard Ancestrale 1 ^{er} Cru 50 Years	45	24
Ménard Napoleon 1 ^{er} Cru 25 Years	45	18
Rémy Martin V.S.O.P	40	16
Rémy Martin X.O.	40	28
Rémy Martin Louis XIII	40	149

ARMAGNAC

	Vol. %	2cl
Ferté De Partenay 1941 Grand Armagnac	40	50
Ferté De Partenay 1951 Grand Armagnac	40	40
Ferté De Partenay 1973 Grand Armagnac	40	30

BRANDY

	Vol. %	2cl
Carlos I Solera Gran Reserva	38	14
Lepanto	36	16
Lepanto Px	36	18
Vecchia Romagna Etichetta Nera	38	14

MARC & CALVADOS

	Vol. %	2cl
Marc De Bourgogne	40	14
Morin Père & Fils	40	14

LIQUORS

	Vol. %	4cl
Amaretto Disaronno	28	14
Baileys	17	14
Cointreau	40	14
Cherry Heering	24	14
Dom Bénédictine	40	14
Drambuie	40	14
Gold Schnee	15	14
Grand Marnier	40	14
Midori Melon	20	14
Kahlúa	20	14
Limoncello	32	12
Saint-Germain	20	14
Sambuca	40	14

TEQUILA

	Vol. %	4cl
Patron Silver	40	22
Patron Reposado	40	28
Clase Azul Plata	40	37
Clase Azul Reposado	40	45

VODKA


	Vol. %	4cl
Absolut	40	14
Absolut Vanilla	40	20
Belvedere	40	19
Beluga	40	35
Grey Goose	40	18
Moskovskaya	38	14
Stolichnaya Elit	40	18
Xellent Swiss	40	16

MEZCAL

	Vol. %	4cl
La Escondida Blanco	40	22
Sentir Espadin	46	23
Sentir Tobalà	46	28
Sentir Tepeztate	49	28

RUM

	Vol. %	4cl
Bacardi Carta Blanca	37.5	14
Matusalem Rum Gran Reserva 15 Years	40	20
Havana Club 3 Años	40	15
Havana Club 7 Años	40	16
Zacapa Centenario Solera Grand Reserva No.23	40	22
Zacapa XO Solera Reserva Especial	40	31



RUM TOP SELECTION

BARBADOS

Foursquare Indeleble Eccezionale Cask Selection

MARK XVIII Vintage 2021

CHF 32

Foursquare Indeleble is a blend of molasses rums aged 11 years and produced on the island of Barbados.

Nose: is surprisingly light and slightly fruity. In contrast to the usual house style, the American oak cask is not immediately accessible, but the focus is more on a distillate with peaches and ripe exotic fruit. With aeration, the relatively light character of this rum is confirmed. Some spices tickle the nostrils, blown by some ethereal air. Woody and nutty flavours are once again in the background, while light fruits and sweet spices prevail.

Palate: oak is expressed through its toasted, grilled, even roasted side. It mingles with the spices in an ethereal, sparkling dance, from which some hints of toasted coconut and vanilla escape. The profile remains dry and rather light, and the yellow fruits retain all their lightness.

Finish: is more mature, with the fruit now moving towards an orange peel marmalade with vanilla undertones.

(48%)

AUSTRALIA

Beenleigh 5 Years 2015 Desert Ageing

CHF 34

Is a limited release from the Beenleigh distillery and aged for 5 years.

Nose: of juicy pear and green apple, fresh lime, floral rose and milk chocolate. **Palate:** slightly bitter with grapefruit and lemon peel, a hint of cloves and metal. **Finish:** is slightly bitter with the typical Beenleigh pear note, mint, finish with undertones of aniseed.

(59%)

JAMAICA

Hampden Estate Pagos Sherry Cask

CHF 38

Pagos sherry is a limited-edition from the Hampden distillery in Jamaica, with only 1200 bottles produced. This molasses-based rum offers a unique experience. An interesting experiment that combines fruity notes with a distinctive sherry influence. **Nose:** The classic Hampden notes are present and elevated: a definite acetone amalgamated with varnish delivers a powerful and stunning blow as soon as the bottle is opened and the distillate flows into the glass. After about twenty minutes, a ripe plum and a pulpy cherry emerge, reminiscent of the full Sherry ripening experiment.

Furniture polish, in fundis, another classic Hampden hallmark.

Palate: A pure plum liqueur blended with apricots and a rather intense bitter cocoa powder. The mouthfeel is explosive, as on the nose, and does not lack a spicy component characterised by white pepper and cloves. Olives in the background, as well as a saline note and pineapple juice.

Balsamic side, of eucalyptus to be precise, which accompanies the entire evolution. **Finish:** Long, olive, saline note and tropical fruit.

(52%)

HAITI

Vieux Sajous Clairin, Haïti, botte Caroni

CHF 39

From his Chelo distillery in Saint-Michel-de-l'Attalaye, Michel Sajous produces Clairin from sugar cane of the Cristalline variety. This third edition of Vieux Sajous enhances the power of a Clairin aged for 5 years in barrels that contained 100% Caroni. The interaction between the distillate and the barrel has made this rum extremely complex, while maintaining the aromatic freshness of the raw material. **Nose:** Enough talk really, this is immense, full of acetone and olives, with mango, green tobacco and vanilla lurking. **With water:** some more delicate notes of vegetables, artichokes and aubergines, plantain, then turpentine and many types of varnish, plus fermenting fruit and plums. **Palate:** olive, liqueur, varnish.

With water: special woods, mango liqueur, tar, olive.

Finish: the same for a long time. Varnish persists, enormously good.

(52%)

GUADELOUPE

Rum - Karukera Select Casks 2009

CHF 42

Distilled in 2009 from sugar cane juice with a column alembic and aged for 7 years and is a limited release with only 4997 bottles.

Nose: quickly reveals that we are dealing with a complex rum, at once mouth-watering and well-crafted. You know you are in the heart of Guadeloupe: this combination of dried fruit (mango), melted wood and stone are the hallmarks of the refined delicacy we know from the island's rums.

After a little rest, the rum becomes more and more intoxicating. A vinous side (white wine) supported by dried fruit perfumes the atmosphere, which becomes increasingly candied. A little stirring and the spices bring the rum out of its tropical torpor. Peach and coconut still float in the air.

Palate: is intense and smooth at the same time, overall very fruity: it is dense like a tropical orchard and moist. The spices are also fragrant and perfumed, we have Sechuan pepper, a blend of four spices and vanilla. The rum is long in the mouth thanks to these fragrant spices.

Finish: with a nice taste of melted wood and a tasty liquorice.
(45%)

MARTINICA

Depaz Vieux Agricole Hors d'age Single Cask

CHF 44

To be part of the Depaz house single cask bottling, the cask and its contents must be selected by the cellar master for their exceptional qualities. Such is the case with this rum aged for 11 years in a French oak barrel. A rum from the 2003 cane harvest that reveals the Martinique soil and the distillery's unique know-how.

This fine and straightforward rum brings us to woody and cocoa notes. Limited edition of 1015 bottles.

Nose: refined and complex, combining notes of dried fruit, vanilla, spices and dried flowers.

Palate: fleshy and balanced, with aromas of black jam, coffee and liquorice.

Finish: very long, with delicious notes of rose and noble wood.
(45%)

GUYANA

El Dorado Port Mourant Uitvlugt Diamond

CHF 55

El Dorado Port Mourant Uitvlugt Diamond 2010 Violet is a molasses rum from the mythical Demerara region of Guyana.

Nose: opens with toasty but round notes, like a handful of well-roasted pecans covered in caramel. A small vegetal and resinous freshness seems to creep in between the barrel staves, leaving the way clear for the colourful exotic fruits. With aeration, the smoke and toastiness intend to keep their place. They then relegate the fruit to the background, to offer us a character rather aimed at caramelisation.

Palate: is characterised by a familiar mineral, coppery and devilishly fruity sensation. Only the Port Mourant still is able to sign its rums in this way. Here it foregrounds its qualities and basks in the atmosphere, surrounded by toasted oak and liquorice, then roasted nuts.

Finish: is warm, with a paste of overripe exotic fruit and endless molasses.
(63%)

JAMAICA

Appleton Estate 18 anni 2003/2021

CHF 60

We present the Hearts Collection -2003 a prestigious rum from the Appleton distillery with a limited edition of 5,000 bottles.

Nose: Appleton is hardwood, rosewood, also cedar, sandalwood, pine, sour wines, cherries, brine, olives and capers. Bitter brine, amer, sea fennel, mud, stale seawater (a favourite), olives, tapenade.

Palate: clean, hypnotising. Lots of vegetable oils, sesame, pumpkin seed pumpkin, toasted sesame oil, cashews, then just cane essence, bitter tea, cinchona and turmeric.

With water: olives and liquorice

Finish: long and even saltier.
(63%)

SINGLE MALT

Vol. %

4cl

HIGHLANDS

Dalwhinnie 15 Years Old	43	19
Glendronach 12 Years Old	40	20
Glenmorangie Extra Rare 18 Years Old	43	30
Oban 14 Years Old	43	20

LOWLANDS

Auchentoshan Three Wood	43	26
Glenkinchie The Distillers Edition 1990	43	28

SPEYSIDE

Aberlour 10 Years Old	40	20
Balvenie Double Wood 12 Years Old	40	25
Cardhu 12 Years Old	40	18
Glen Grant	40	19
The Glenlivet 12 Years Old	40	18
The Glenlivet 18 Years Old	43	28
The Glenlivet Nadurra	60.3	30
Longmorn 16 Years Old	40	26
The Macallan 15 Years Old	43	32
The Macallan "Rare Cask" Serie 1824	43	55

ISLE OF ISLAYS

Lagavulin 16 Years Old	43	20
Laphroaig 10 Years Old	40	18
Highland Park 18 Years Old	43	33

ISLE OF SKYE

Talisker 10 Years Old	45.8	19
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SWISS WHISKY

Ascona Single Malt Whisky	43	22
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BLENDED WHISKY

Vol.%

4cl

IRISH WHISKEY

Tullamore Dew	40	14
Jameson	40	14

CANADIAN WHISKEY

Canadian Club 6 Years Old	40	14
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JAPANESE WHISKY

Hibiki Harmony	43	32
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SCOTCH WHISKY

Chivas Regal 12 Years Old	40	18
Chivas Regal 18 Years Old	40	22
Chivas Royal Salute 21 Years Old	40	38
Chivas Regal 25 Years Old	40	50
Dimple Golden Selection 15 Years	40	16
J&B	40	16
Johnnie Walker Black Label	40	18
Johnnie Walker Blue Label	40	35
Johnnie Walker Red Label	40	16

BOURBON

Jack Daniel's	40	14
Jack Daniel's Single Barrell	45	22
Jim Beam	40	14
Wild Turkey	40.5	18



BEER

	Vol. %	33cl	50cl
Calanda Lager (Vom Fass)	5.2	7.5	10
Panaché (Vom Fass)	5.2	7.5	10
Birra Artigianale Ticinese "La Nostra"		7.5	
Birra Artigianale Ticinese "La Rossa"		7.5	
Heineken	5	8.5	
König Pilsner	4.9	8.5	
Erdinger Weissbier	5.3	8.5	
Calanda (Alkoholfrei)		7.5	
Erdinger Weissbier (Alkoholfrei)		7.5	

MINERAL WATER

San Pellegrino / Acqua Panna	50cl	7.5
San Pellegrino / Acqua Panna	75cl	9
Perrier	33cl	6

SOFT DRINKS

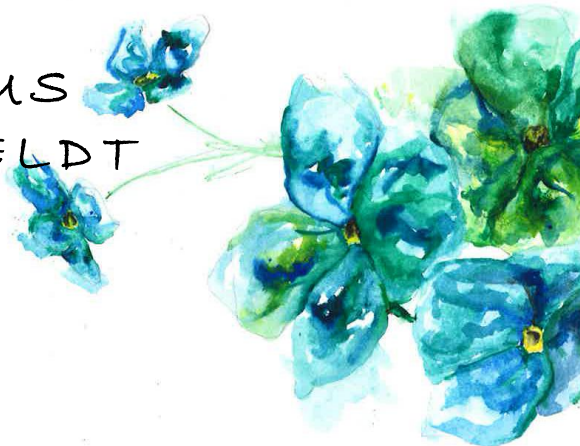
Coca Cola / Zero	33cl	6
Chinotto Mendrisio	20cl	6
Crodino	10cl	6
Fanta	33cl	6
Gazosa Ticinese Limone / Mandarino	33cl	6
Ginger Beer Fever Tree	20cl	6
Ginger Beer Mendrisio	20cl	6
Michel Apfelsaftschorle	33cl	6
Süssmost Naturrein	33cl	8
Red Bull	25cl	8
Rivella Rossa / Blu	33cl	6
San Bitter Bianco / Rosso	10cl	6
Schweppes Tonic / Lemon / Ginger Ale	20cl	6
Tè freddo Fuse Tea	33cl	6
Tè freddo Eden Roc	50cl	8
Tonic Water Fever Tree	20cl	6
Tonic Water Mendrisio	20cl	6
Tonic Water Tribute	20cl	6

COFFEE

Espresso	5.5
Espresso Doppio	7.5
Caffè Crème	6
Cappuccino	7
Latte Macchiato	7
Caffè Corretto	8
Irish Coffee	18
Heisse Schokolade	7

TEEHAUS RONNEFELDT

CHF 10



SCHWARZTEE

3 - 4 Min.

English Breakfast

Allerbeste Uva-Highland-Tees bestimmen den hohen Standard dieser fruchtig-spritzigen Mischung – so richtig britisch.

Famous Earl Grey

Ein kühler, frischer Hauch des Bergamotte-Aromas über ausgewähltem Tee aus Indien, eine extravagante Komposition.

Assam Bari

Ein Klassiker unter den Broken-Tees: Viele goldene Tips, malzig-würziges und lebendiges Aroma zeichnen diesen Assam-Tee aus.

Der Tea Taster-Tipp: Genießen Sie diesen Klassiker auch mal mit etwas Kandis und Milch oder Sahne.

Darjeeling Summer Gold

Ein eleganter Tee mit köstlichem Muskatell-Aroma - eine absolute Extraklasse, diese Sommerpflückung für Teeenießer, die es etwas kräftiger mögen.

GRÜNTÉE

2 - 3 Min.

Sencha

Sencha ist einer der beliebtesten Tees Japans und Chinas.

Er ist bekannt für sein großes Blatt und den typischen, leicht grasigen Geschmack.

WEISSER TEE

2 - 3 Min.

Pai Mu Tan

Die absolut höchste Qualitätsstufe hat dieser chinesische Tee mit dem süßen Aroma von Frische und leichter Würze; helle, gelbgoldene Tasse.

FRÜCHTETEE

8 - 10 Min.

Rose Híp

Ein klassischer Früchtetee, fein komponiert aus sonnengereiften Hagebutten und aromatischem Hibiskus.

KRÄUTERTEE

5 - 8 Min.

Verbena

Die frischen - auch als "wohlriechendes Eisenkraut" bekannten - Blätter ergeben einen angenehmen, leichten Tee mit frischem Charakter und extravaganter Zitrusgeschmack.

Rooibos Vanílla

Vom Roten Busch stammendes, vollmundiges Volksgetränk aus Südafrika, verfeinert mit zartem Vanillearoma.

⌘ Bergkräuter

In der unberührten Natur der österreichischen Bergwelt langsam herangewachsen, konnten diese Kräuter ihren intensiven Geschmack entwickeln.

⌘ Kamillenblüten

Ein milder Kräutertee aus ganzen Kamillenblüten, die sorgfältig verarbeitet sind, sodass sie ihren typischen herb-blumigen Charakter behalten.

Pfefferminze

Aus würzig-peppigen Blättern mit dem so frischen und kühlen Mentholgeschmack. Ein hocharomatischer Genuss, der durch besonders sorgfältige Herstellung erreicht wird.





Das Moving Mountains Programm der Tschuggen Collection beruht auf fünf Säulen, um unseren Gästen einen gesunden Aufenthalt voller Freude zu bieten:

Move

Play

Nourish

Rest

Give

Ernährungsgrundsätze

Moving Mountains Gerichte werden nach den folgenden Prinzipien hergestellt, um Gesundheit und Immunität zu fördern.

Inspiziert von den Schweizer Bergen: Vollwertig, frisch, nahrhaft und saisonal.

Wir leben im Einklang mit der Natur, die uns umgibt, und bringen ihre Schätze in frischer, reiner und optimal zubereiteter Form mit hohem Nährwert auf Ihren Teller. Achten Sie besonders auf natürliche Produkte mit Heilwirkung, essbare Wildpflanzen und frische Zutaten der Saison aus der lokalen Umgebung.

Nach dem Stand der Wissenschaft: Wir beschäftigen uns mit den jüngsten Erkenntnissen der Ernährungsforschung.

Die aktuellen wissenschaftlichen Erkenntnisse zum Mikrobiom und Immun-Resilienz lassen wir in unsere Wahl der Zutaten und die Zubereitung der Gerichte einfließen. Die Produkte sind rein pflanzlich, enthalten vollwertigen Zucker (wie etwa Sirup von einheimischen Baumarten) und vollwertiges Getreide anstelle von raffiniertem Zucker und Weissmehl – somit ist jeder Bissen eine Wohltat für Ihre Gesundheit.

Nährstoffdichte: Kochkunst auf Pflanzenbasis.

Unsere Ernährungsgrundsätze schenken Obst und Gemüse einen Ehrenplatz in unserem Speiseplan; die Basis all unserer Gerichte ist rein pflanzlich. Diese kann dann auf Anfrage durch unsere Empfehlungen an Wild, Fleisch, Fisch und Käse ergänzt werden.

Gaumenfreude: Geschmack und Aromen diktieren jede Wahl und garantieren die Beliebtheit unseres Ansatzes.

Es wird oft irrtümlich angenommen, dass Essen entweder ein Genuss oder gesund ist. Um Genuss und Gesundheit zugleich zu bieten, muss Essen gut schmecken und von hohem Nährwert sein.

Moving Mountains Gerichte - bestehen aus ausgewählten, auf die Region bezogenen Zutaten und sind so nahrhaft und gesund wie schmackhaft. Achten Sie einfach auf das Moving Mountains Symbol in unseren Menükarten:





The Tschuggen Collection's Moving Mountains program draws on five pillars to ensure a healthy and joyous stay for our guests:

Move

Play

Nourish

Rest

Give

Nourish Principles

Moving Mountains dishes are created according to the following principles promoting good health and boosting your immunity.

Inspired by the Swiss Mountains: Whole, fresh, seasonal, nutrient-dense food.

We take the nature that surrounds us and bring it to your plate- fresh, clean and presented to preserve or improve its nutrition. Look out for locally-inspired healing foods with medicinal qualities, wild foraged foods and fresh seasonal ingredients.

Rooted in Science: Working with the latest developments in nutritional research.

The latest science on the gut microbiome and immune resilience are reflected in the menu through our choice of ingredients and in the preparation of dishes. Plant-based, replacing white sugar and white flour in favour of complex sugars (such as local tree syrups) and whole grains- every mouthful works to improve health.

Nutrient Density: A plant-based approach to cooking.

To meet our nutritional standards, vegetables and fruit return to pride of place in our cooking and the foundations of all our dishes are entirely plant-based. Suggested game, meat, fish and cheeses can then be added upon request as compliments.

Deliciousness: Taste and flavour governs every decision and underpins our approach.

We have been led astray by the false assumptions that food is either comforting and delicious or healthy. To build resilience and health, food must give joy as well as nourishment.

Moving Mountains menus - prepared with nutrient-dense ingredients, rooted in the sense of place of the Swiss mountains and celebrating a truly nourishing and joyous deliciousness. Just look for the Moving Mountains icon on our menus:



FAVOURITES CHEF CAMPANELLA

INSALATA LATTUGA 21

Lattich Salat, Lardo, Px Essig, Spitzpaprika, Tessiner Honig
Lettuce salad, lardo, Px vinegar, sweet peppers, ticino honey

☞ PANE VALLEMAGGIA CON TARTARE DI POMODORI TICINESI 19

Vallemaggia Brot, Tessiner Tomatentatar, Basilikum
Vallemaggia bread with ticino tomato tartar, basil

FILETTI DI PESCE IN PASTELLA DI BIRRA, PISELLI E MENTA, PATATINE FRITTE 32

Egli im Bierteig frittiert, Erbsen und Minze
Perch fried in beer batter, snow peas and mint

INSALATE & SNACK

INSALATA CAESAR VEGI 0 CON POLLO 0 GAMBERONI 22 / 26 / 28

Caesar Salat Vegetarisch oder mit Poulet oder Riesenkrevetten
Caesar Salad vegetarian or with chicken or with king prawns

☞ BOWL DI QUINOA CON CAPONATA DI VERDURE 24

RUCOLA, PINOLI E UVA SULTANINA

Quinoa-Bowl mit Gemüse, Rucola, Pinienkernen und Sultaninen
Quinoa Bowl with vegetables, rocket salad, pine nuts and raisins

TARTARE DI MANZO (140 GR.) 36

CON PANE TOAST E PATATINE FRITTE

Rindertatar mit Toastbrot und Pommes frites
Beef tartar with toast and french fries

PIATTO TICINESE CON FORMAGGI E AFFETTATI 26

Tessinerteller mit Käse und Aufschnitt
Cheese and cold cuts ticino platter

PINSANINO ROASTBEEF 26

PANINO PINSA ROMANA, ROASTBEEF, RUCOLA, REMOULADE, GRANA PADANO E PATATINE FRITTE

Pinsa-Romana mit Roastbeef, Rucola, Remoulade, Grana Padano und Pommes frites
Pinsa romana, roast beef, rocket salad, remoulade, Grana Padano, and french fries

SANDWICH & BURGER

☞ PANE VALLEMAGGIA CON HUMMUS DI CECI, 20

BARBABIETOLA, CHAMPIGNON

Vallemaggia Brot mit Kichererbsen-Hummus, Randen, PILZE
Vallemaggia bread with chickpea hummus, beetroot, mushrooms

CHEESEBURGER CON SALSA BBQ, COMPOSTA DI CIPOLLE, 38

POMODORI, CETRIOLI, PANCETTA, GOTTARDO E PATATINE FRITTE

Cheeseburger mit BBQ-Sauce, Zwiebelkompott, Tomaten, Gurke, Speck, Gottardo-Käse und Pommes frites
Cheeseburger with BBQ sauce, caramelized onion, tomato, cucumber, bacon, Gottardo cheese and french fries

CLUB SANDWICH 38

CON FESA DI TACCHINO, PANCETTA, UOVA SODE, INSALATA, SALSA COCKTAIL, POMODORO E PATATINE FRITTE

Putenbrust, Speck, hart gekochtes Ei, Eisbergsalat, Cocktailsauce, Tomaten und Pommes frites

Turkey breast, bacon, hard-boiled egg, iceberg lettuce, cocktail sauce, tomato and french fries

P A S T E & Z U P P E

PENNE O SPAGHETTI CON SALSA A SUA SCELTA:
 Penne oder Spaghetti mit einer Sauce nach Wahl:
Penne or Spaghetti with a sauce of your choice:

🍝	POMODORO E BASILICO	24
	BOLOGNESE	28
	CARBONARA	28
🍷	GAZPACHO DI POMODORI CON BASILICO FRESCO	16
	Tomaten Gazpacho mit frischem Basilikum	
	<i>Tomato gazpacho with fresh basil</i>	

P E S C E & C A R N E

	FILETTO DI BRANZINO AL CARTOCCIO	45
	CON POMODORINI, CAPPERI E OLIVE TAGGIASCHE	
	Wolfsbarschfilet in Folie gebacken nach mediterraner Art	
	mit Kirschtomaten, Kapern und Taggiasca-Oliven	
	<i>Mediterranean style sea bass fillet baked in foil</i>	
	<i>with cherry tomatoes, capers and Taggiasca olives</i>	
	ENTRECÔTE DI VITELLO SVIZZERO	49
	CON JUS AL TARTUFO, TAGLIATELLE E VERDURE	
	Schweizer Kalbs Entrecôte mit Trüffeljus, Tagliatelle und Gemüse	
	<i>Swiss veal entrecôte with truffle jus, tagliatelle and vegetables</i>	

V E G E T A R I A N O

	INSALATA DI PATATE	21
	CON CAPPERI, ACCIUGHE E UOVO	
	Kartoffelsalat mit Kapern, Sardellen und Ei	
	<i>Potato Salad with capers, anchovies and egg</i>	
🍷	CAVOLFIORE ARROSTO	26
	E LA SUA CREMA, SPINACI, OLIVE, PINOLI e CAPPERI	
	Blumenkohl und seine Creme, Spinat, Oliven, Pinienkernen und Kapern	
	<i>Cauliflower and its cream, spinach, olives, pine nuts and capers</i>	

D O L C I

	ICE COFFEE "EDEN Roc"	14
	Eiskaffee "Eden Roc"	
	<i>Ice coffee "Eden Roc"</i>	
	TORTINO AL CIOCCOLATO, GELATO ALLA VANIGLIA E LAMPONI	18
	Lauwarmer Schokoladenkuchen, Vanille-Eis und Himbeeren	
	<i>Chocolate cake with vanilla ice cream and raspberries</i>	
	GELATI & SORBETTI FATTI IN CASA:	
	CIOCCOLATO, VANIGLIA, LAMPONI, LIMONE, FRUTTO PASSIONE	
	Hausgemachtes Eis & Sorbet:	
	Schokolade, Vanille, Himbeere, Zitronen, Passionsfrucht	
	<i>Homemade ice cream and sorbets:</i>	
	<i>Chocolate, vanilla, raspberry, lemon, passion fruit</i>	
	PER PALLINA / pro Kugel / per scoop	5

DALLE / von / from 14.00 ALLE / bis / until 17.00 Uhr
 ASSORTIMENTO DI TORTE FATTE IN CASA
 Hausgemachte Torten und Kuchen / *homemade tarts and cakes*
 AL PEZZO / pro Stück / per piece 6 / 7.50

ORIGIN

VITELLO: CH	MANZO: CH / IR	MAIALE: CH	SALUMI: CH / IT	POLLAME: CH
Kalb: CH	Rind: CH / IR	Schwein: CH	Aufschnitt: CH / IT	Geflügel: CH
Veal: CH	Beef: CH / IR	Porc: CH	Cold cuts: CH / IT	Poultry: CH

PESCE / FISCH

NEI NOSTRI RISTORANTI SERVIAMO PESCI CERTIFICATI ASC E MSC.

In unseren Restaurants servieren wir Fische mit ASC- und MSC-Siegel.

In our restaurants we serve fish with ASC and MSC certification.

PRO
Veg
Vegetarian dishes



VEGETARIANA
ie Gerichte




PIATTI MOVING MOUNTAINS
Moving Mountains Gerichte
Moving Mountains dishes

IN CASO DI DOMANDE RIGUARDO AGLI INGREDIENTI,
IL NOSTRO PERSONALE SARÀ LIETO DI AIUTARLA.

Bei Fragen zu Inhaltsstoffen,
stehen Ihnen unsere Mitarbeiter gerne zur Verfügung.

*In case of questions about ingredients,
our staff will be pleased to assist you.*



A SPECIAL THANKS TO MADDALENA MORA
FOR CREATING ALL THE DRAWINGS ON THE
BAR MENU

An unstoppable need for expression, to
speak through matter, that same matter
of which dreams and life are made.
It has become a necessity, the pure need
to be able to transmit what I feel, what
surrounds me, what surrounds us and
which often slips away because we are no
longer able to listen, see, feel...
I am a breath of wind, nothing in the
vastness of the world, that nothing that
wants to turn into a storm to shake the
senses of the essential.



Maddalena Mora

Florist and Artist at the Eden Roc Hotel

